2021-2022 · VOL. 4 · ISSUE 1

## NEWSLETTER



ST. LAWRENCE PRIMARY SCHOOL



# A Word from the Principal



As the new principal, I feel very honoured to be the newest member of the St. Lawrence Primary School family. Like all the principals before me, my desire is to continue the great work that not only brings a high standard of education to our young population but also to ensure that the wider community is an integral part of the whole process.

The theme for this academic year is "Grow As You Go" which is timely since the pandemic has compelled many of us to grow in some way as we go through it. From an educational standpoint, creativity and innovation are key developmental staples in everything that is done in the classroom. The challenges presented by the pandemic have created opportunities for teachers to enhance the teaching/learning experience so that it is more novel, more engaging, and more diverse. In this way, the educational development of the young lives in our care is better equipped for the demands of the 21st century despite the present-day issues.

Soon a new year will be upon us, and although Covid-19 persists, with the continued support from our parents, corporate partners, friends, and well-wishers we will power through these trying times together. As we put God in everything we do, be encouraged for we embrace Philippians 4:13, "I can do all things through Christ who strengthens me" to continue to provide 'quality education for all'.

## Congratulations

On Wednesday, November 3rd 2021, 17 Students were installed as prefects for the academic year 2021-2022. We look forward to our student leaders growing as they continue going and representing St. Lawrence Primary in great ways.



PREFECT INSTALLATION

### **Independence Celebrations**

This year, to celebrate our 55th year of independence, the children participated in an online quiz.

One of our Class 3 students, Khristal Dhanraj, participated in an essay competition hosted by the National Cultural Foundation entitled "My Barbados: Our Future". For her successful entry she was awarded a tablet. Great job Khristal!







#### September

Kaemon Blenman

**Tyler Brathwaite Andros Searles** Jania Kennedy Joshai Connolly **Dernarie Pinder-Goodridge Nashae Pinder Tamera Durant** Jeremi Trim **Kaiden Reid Cattleya Watson Gabriel Delevante Trevor Thelius** Naguata Hackett **Shaniece Franklyn** Stassia Irving **Zidane Beckford Amari Phillips** Cayden Alleyne **Jade Nurse Jada Nurse Navmar Rolston** 

Mrs. N.Sobers-Tull

Tameerah Boyce-Knight Mrs. S. Callender Ms. D. Herbert-Dyall Chad Burrowes Nathierry Gill Sh'Mya Crawford

#### October

**Jonathan Carter Aliyah Green Akirio Brathwaite Toneisha Lewis Dymani Whittaker Ardyle Cockburn Edonte Edwards Andre Leacock Creeshawn Sargeant Ashera Cadogan Mekhi Chapman Devante Smith Lakina Searles Kelan Watson Kristoff Bourne** Jasiah Arthur **Kitana Barnes Tariq Moore** Mariah Fiedtkou **Kymarie Mallett Shalisa Scott Zamal Johnson Kavden Murrell** 

#### **November**

**Kajani Grant Myniya Haynes Danica James** Ms. L. Howell Jaelen King **Dionisia Palmer** Mr. B.Carter **Ethan White Dwavne Chase** Sabra Ruck **Tianna Thomas** Nahtari McFarlane **Zareke Layne Azaylah Thompson Achebe Gamble Eli Ward-King Kvon Walcott Ethan Bishop** 

#### December

**Xavi Edwards Tejae Renee-Butcher Naomi Tull Shamonique Walker Xenobia Went** Ms. M. Brewster Aliina Ellis Jelani Blunt Ms. W. Fevrier Ceanna Richards **Richona Clarke Ptah Marshall** Kofi Mascoll **Azhani Thompson Parmesh Jaisingh** Ms. J. Phillip **Milez Graham** 

## ABajan Tradition



Sorrel is consumed as part of Christmas tradition in Barbados although you can drink it all year round. Bajans love to drink sorrel but we are often unaware of its health benefits. It was revealed that sorrel could kill certain types of cancer cells.

Sorrel is a close relative to the European sorrel. The European sorrel is a green leaf vegetable which is used in salads, soups or stews. However the sorrel used to make the drink is a deep red sorrel and is an annual plant instead of a perennial one. Also like the tamarind it has an acidic taste.

Traditionally in Barbados sorrel was a home made drink but now it is sold commercially by Barbados Bottling Company (BBC).

It can be said that the sorrel drink was perfected by one of our own by the name of Senator Carmeta Fraser. Mrs. Fraser was a dignitary in Barbados in the early 1990s. She had a radio program and even books about growing and eating local foods. Hence her motto "Let's eat what we grow, grow what we eat" and the ever popular "Food comes first" which is still heard in many households in Barbados to this day. Unfortunately Mrs. Fraser passed on a few years later but her legacy continues. Here is the recipe for sorrel made by Senator Carmeta Fraser.

- 2 cups of dried sorrel
- 3 whole cloves
- 1 ½ tablespoons of grated orange zest
- •1 ½ grated fresh ginger
- 2 quarts of boiling water
- 1 cup of sugar ( ½ cup more if you've got a serious sweet tooth)

Place the sorrel and the other ingredients except for the sugar in a large crock or ceramic jug. Pour the boiling water over all and let it steep in a warm, dry place for 48 hours. Strain and add the sugar. Refrigerate for another 48 hours. Serve over ice.





### **Donations**

- The Church of St. Lawrence
- Sandals Foundation
- Ms. Jean Burton
- Lions Club of Barbados West
- St. Dominic's Roman Catholic Church

## **Updates and Reminders**

- Next term begins **Tuesday**, **January 11**, **2022** for students .
- Check your child's email address for any notices and updates.
- **End of term reports** have been emailed to the child's email address. To report any challenges send an email to **info.stlawrence@school.edu.bb**
- Check out **www.stlawrenceprimary.weebly.com** for all the school's activities and to see any updates.